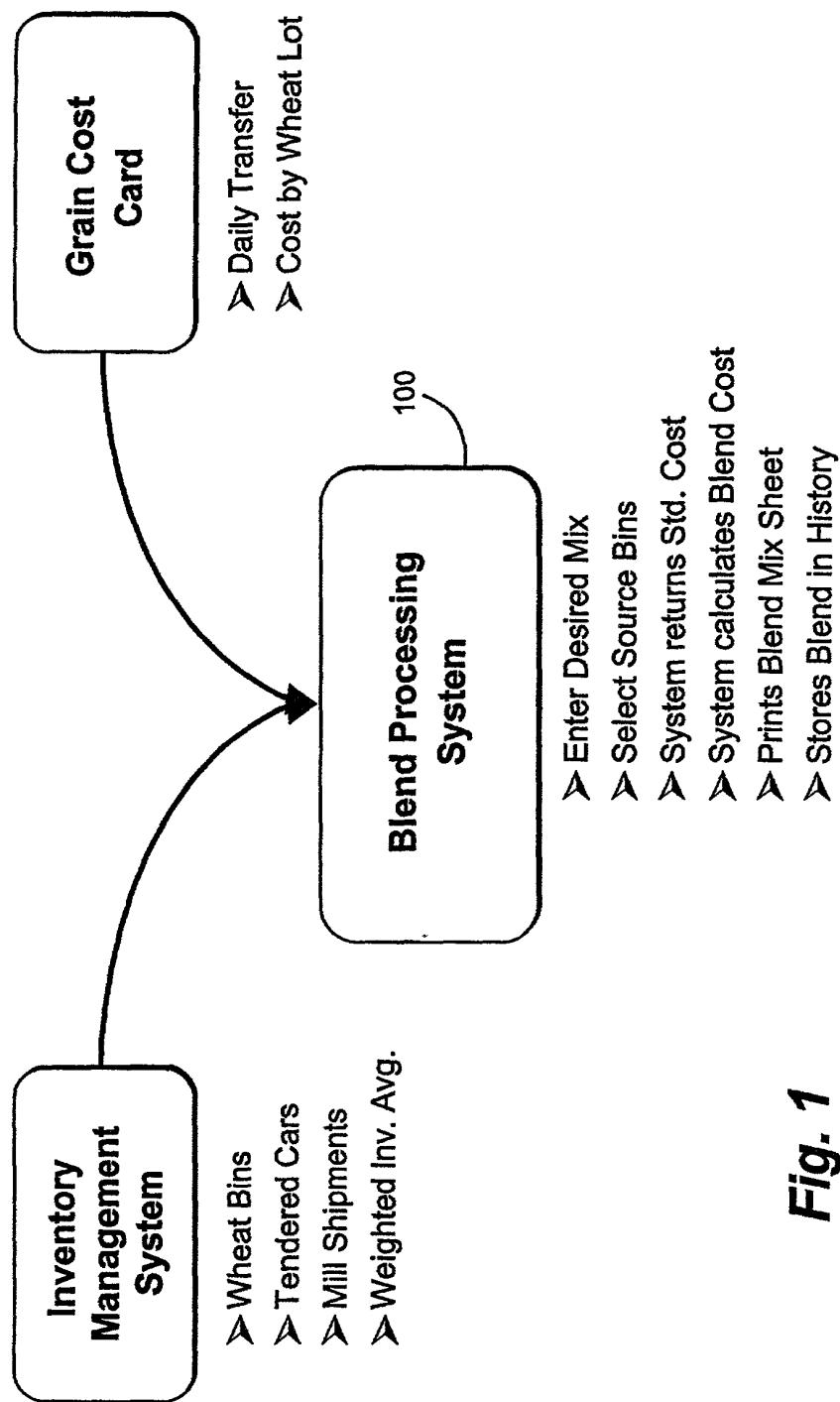


METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 1 of 12 pages



*Fig. 1*

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA

Page 2 of 12 pages

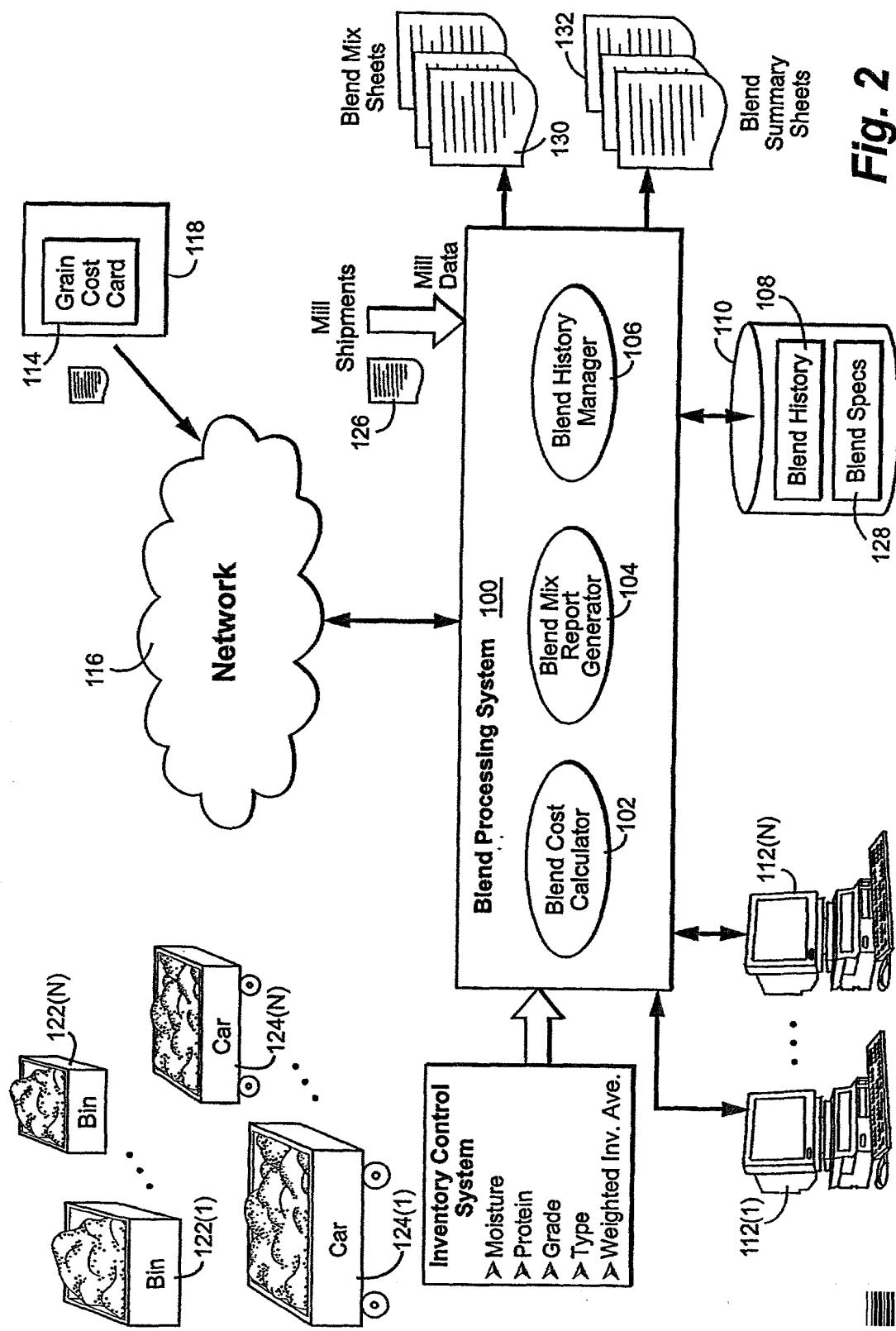


Fig. 2

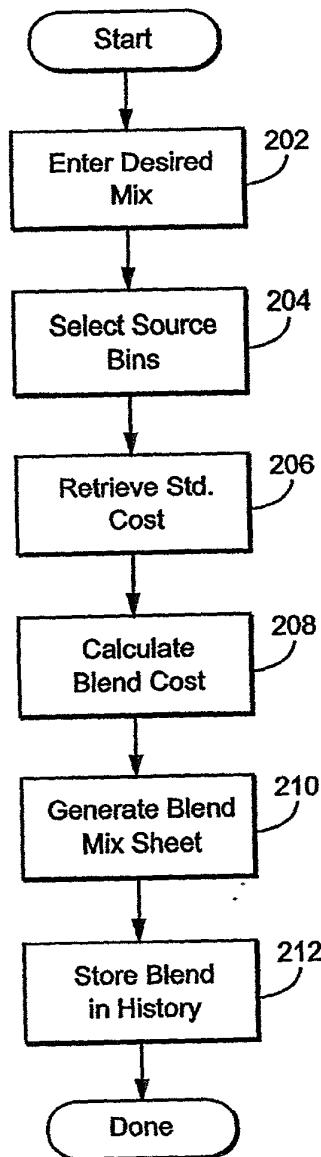
30173

PATENT & TRADEMARK OFFICE

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 3 of 12 pages



**Fig. 3**

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 4 of 12 pages

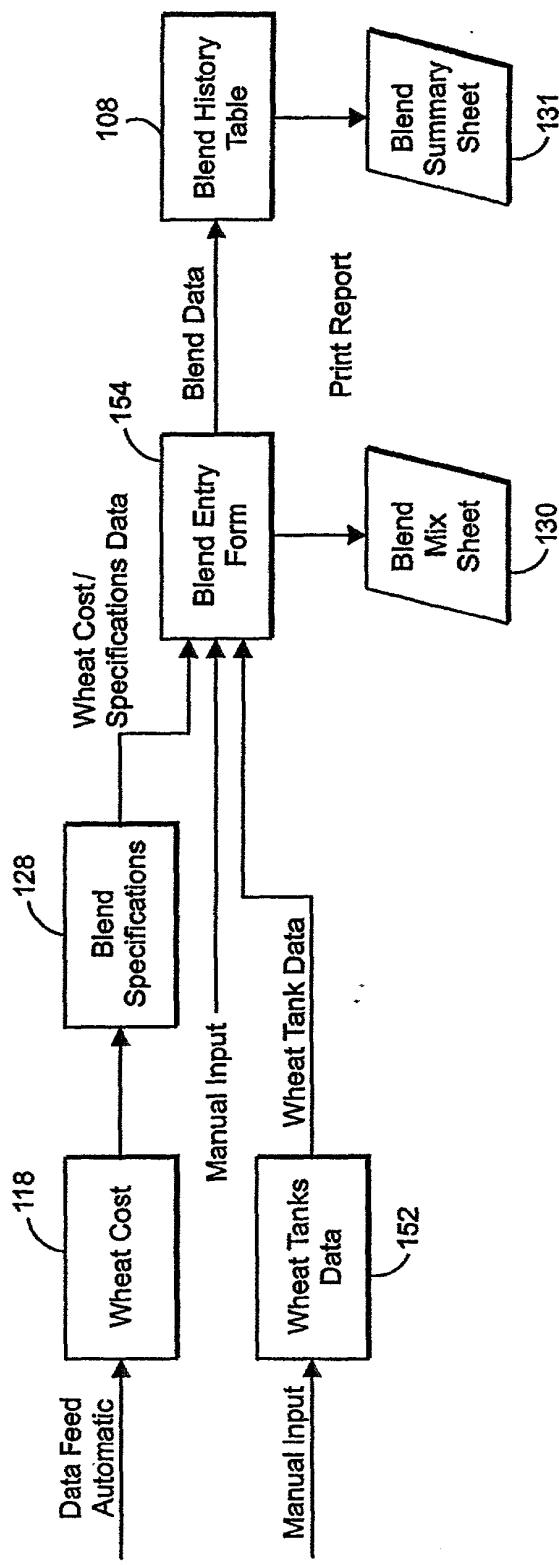
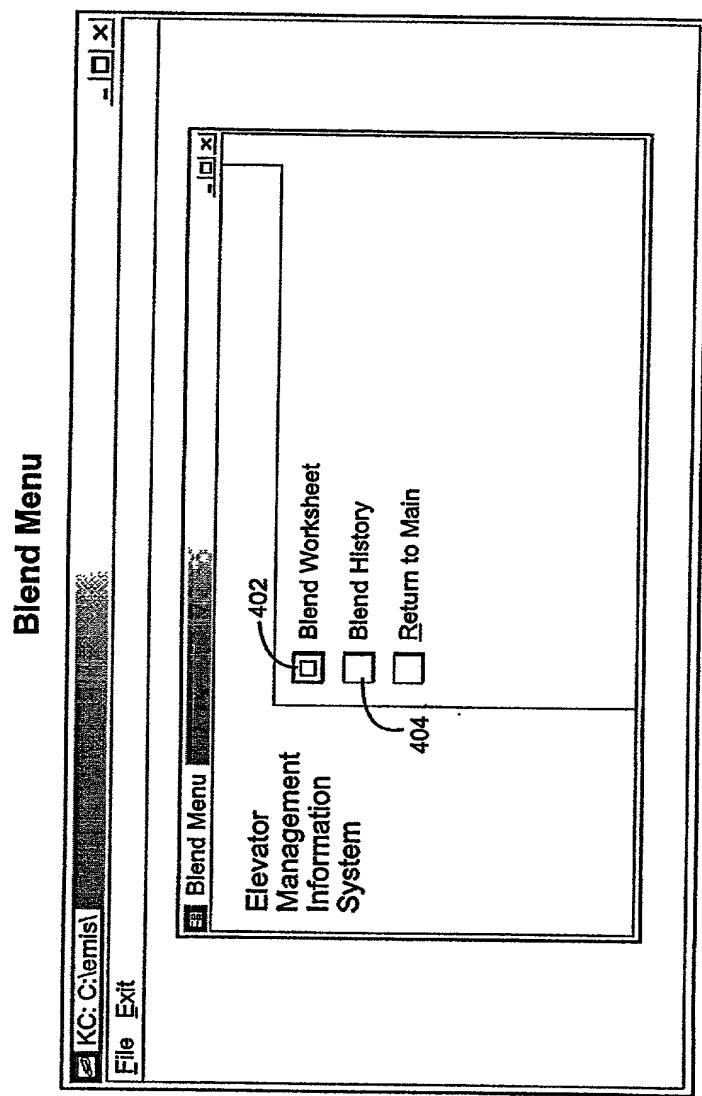


Fig. 4



*Fig. 5*

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 6 of 12 pages

**Initial Blend Screen**

Blend Menu		404		406		410		408	
History	Archive	Cost	Card	Delete	Add	Search	Print	Print	Exit
Target Bin: 203		Mix #: 113		Mill Date(s): 03/29/2001					
		Mill: A		416					
		Flour Grade: K		K MIX					
		Length of Run (hrs): 0		412					
		Bushels: 10000							
Bin Number	Bin Lot	Cost Card	Prot	BU	Std. BU	LBS	TW	Moist.	
3002	USWTR120	USWTR121	122	120	50%	5000	0	60.7	11.2
3003	USWTR110	USWTR111	111	111	50%	5000	0	59.7	11.7
*			0.0	0.0	0%	0	0.0	0.0	0.0
100.0%		TOTALS FOR BLEND: 11.6		100%	10000	0	60.2	11.4	
		Blend Savings: \$50.00			\$0.01				
Cost of Blend									
Percent	Protein	Cost	Cost Ext.	Cost of Standard Blend					
50.0%	USWTR120	12.0	\$3.62	\$1.81	Percent	Protein	Cost	Cost Ext.	
50.0%	USWTR110	11.1	\$3.61	\$1.80	100.0%	USWTR120	12.0	\$3.62	
0.0%								\$3.62	
SUM: 11.550		TOTAL: \$3.61				TOTAL: \$3.62			
Measured Prot: 0		Measured TW: 0		Measured Moist: 0		Comments: 1		2	
Record: 14		1		1		1		*	
of 12									

**Fig. 6**

30173  
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METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 7 of 12 pages

154'

*Fig. 7*

30173  
PATENT & TRADEMARK OFFICE

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA

Page 8 of 12 pages

Fig. 8

Blend Menu

Blend Mix Sheet

04/24/2001

Kansas City Elevator

Mix #: 113

Mill: A

Length of Run/stack: 0

Bushels: 10000

GRADE: K K'MIX

Bin #	Percent	Prot. 12% MB	Prot. 14% MB	Bushels	Test Wt	Moisture	Lot	CC Lot
3002	50%	12.0	11.7	5000	60.7	11.2	USWTR120	USWTR120
3003	50%	11.1	10.8	5000	59.7	11.7	USWTR110	USWTR110
<b>Totals For Blend:</b>	<b>11.6</b>		<b>11.3</b>	<b>10000</b>	<b>60.2</b>	<b>11.4</b>		

Blend Savings: \$50.00 \$0.01

Cost of Blend

Percent	Lot	Prot. 12	Cost	Cost Ext.
50%	USWTR120	12.0	\$3.62	\$1.81
50%	USWTR110	11.1	\$3.61	\$1.80
100%			\$3.61	\$3.62

Cost of Standard Blend

Percent	Lot	Prot. 12	Cost	Cost Ext.
100%	USWTR120	12.0	\$3.62	\$3.62
100%			\$3.62	\$3.62

Measured TW:

0

Measured Moisture:

0

Measured Protein:

0

COMMENTS:

30173

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# METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 9 of 12 pages

<b>[KC: C:\ensis\ - [pt\BlendMixSheet : Report]]</b>																																																			
<b>File Exit</b>																																																			
<b>Blend Mix Sheet</b>																																																			
<b>04/24/2001</b>																																																			
<b>Kansas City Elevator</b>																																																			
<hr/>																																																			
<b>Mix #:</b> 153 <b>Target Bln:</b> 3015 <b>Mix Date:</b> 04/19/2001																																																			
<b>Mill:</b> A <b>Length of Run (hrs.):</b> 0																																																			
<b>Bushels:</b> 10000																																																			
<b>GRADE: E      E MIX</b>																																																			
<table border="1"> <thead> <tr> <th>Bin #</th> <th>Percent</th> <th>Prot. 12%</th> <th>MB</th> <th>Prot. 14% MB</th> <th>Bushels</th> <th>Test Wt</th> <th>Moisture</th> <th>Lot</th> <th>CC Lot</th> </tr> </thead> <tbody> <tr> <td>1001</td> <td>50%</td> <td>0.0</td> <td></td> <td>0.0</td> <td>5000</td> <td>0.0</td> <td>0.0</td> <td>USWTR110</td> <td>USWTR110</td> </tr> <tr> <td>3016</td> <td>50%</td> <td>11.7</td> <td></td> <td>11.4</td> <td>5000</td> <td>61.2</td> <td>12.2</td> <td>USWTR115</td> <td>USWTR115</td> </tr> <tr> <td><b>Totals For Blend:</b></td> <td><b>5.8</b></td> <td></td> <td></td> <td><b>5.7</b></td> <td><b>10000</b></td> <td><b>30.6</b></td> <td><b>6.1</b></td> <td></td> <td></td> </tr> <tr> <td><b>Blend Savings:</b></td> <td></td> <td><b>\$7,025.0</b></td> <td><b>\$0.70</b></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>		Bin #	Percent	Prot. 12%	MB	Prot. 14% MB	Bushels	Test Wt	Moisture	Lot	CC Lot	1001	50%	0.0		0.0	5000	0.0	0.0	USWTR110	USWTR110	3016	50%	11.7		11.4	5000	61.2	12.2	USWTR115	USWTR115	<b>Totals For Blend:</b>	<b>5.8</b>			<b>5.7</b>	<b>10000</b>	<b>30.6</b>	<b>6.1</b>			<b>Blend Savings:</b>		<b>\$7,025.0</b>	<b>\$0.70</b>						
Bin #	Percent	Prot. 12%	MB	Prot. 14% MB	Bushels	Test Wt	Moisture	Lot	CC Lot																																										
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			Cost Ext.																																																
<b>Measured TW:</b> 0 <b>Measured Moisture:</b> 0 <b>Measured Protein:</b> 0																																																			
<b>COMMENTS:</b> <input type="text"/>																																																			

Fig. 8A

CONTENTS

## Measured Nitrogen

ATENT & TRADEMARK OFFICE

PATENT & TRADEMARK OFFICE

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA

Page 10 of 12 pages

**Blend History**

[KC: C:\emis\ - [Blend Sheet]]

File Exit

Mix History

Retrieval

Reset

Delete

Print

Exit

Mix #	Milling Dt	Grade	Mill	Bushe G	A ZZ ▾	Milling Date	Cost Card Dt	Target Bin	Savings
115	04/10/2001	A MIX	A	1000.00	H	03/10/2001	201		(\$338.80)
20	04/10/2001	A MIX	C	3751.00	J	03/19/2001			(\$518.75, 71)
203	01/06/2001	A MIX	A	1952.00	K	04/01/2001			\$63.44
204	01/16/2001	A MIX	C	975.00	O	04/05/2001			\$969.74
206	02/15/2001	A MIX	C	3125.00	OA	03/02/2001			\$48.14
302	08/15/2001	A MIX	C	3753.00	3	04/10/2001			\$93.45

**Fig. 9**

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 11 of 12 pages

KC: C:\emis\

File Exit

Mix History

Retrieve Reset Delete

MIX #    Milling Date

Mix #	Milling Dt	Grade	Mill	Bushels	Length	Cost Card Dt	Target Bin	Savings*
115	03/14/2001	A MIX	A	1100.00	0	03/13/2001	201	(\$320.00)
20	04/10/2001	AMX	C	3751.00	3	03/19/2001		(\$518,759.71)
203	01/06/2001	AMX	A	1952.00	3	04/01/2001		\$63.44
204	01/16/2001	AMX	C	975.00	2	04/05/2001		\$963.74
206	02/15/2001	AMX	C	3126.00	2.5	03/02/2001		\$46.14
302	08/15/2001	AMX	C	3753.00	3	04/10/2001		\$93.45

*Fig. 9A*

METHOD AND SYSTEM FOR OPTIMIZING INGREDIENT  
BLENDING

Inventors: Sara J. Trenhaile

GMI Docket No. 5605USA Page 12 of 12 pages

**Blend History**

Mix #	Milling Dt	Grade	Mill	Bushels
115	04/10/2001	A MIX	A	1000
20	04/10/2001	A MIX	C	3751
203	01/08/2001	A MIX	A	1952
204	01/16/2001	A MIX	C	9750
205	02/15/2001	A MIX	C	3126
302	08/15/2001	A MIX	C	3753

**Blind History**  
04/24/2001

**Mix #:115**

Mill: A  
Length of Run (hrs.): 0  
Bushels: 1000  
Grade: A MIX  
Cost Card Date: 03/30/2001

Blend Mix Cost: \$3.95  
Cost Card Mix Cost: \$3.61  
Ingredient Cost: \$3,946.30  
Over Standard: (\$338.80)

131

TW: 60.8  
Moisture: 12.2  
Protein: 13.6

Measured TW: 65  
Measured Moisture: 2  
Measured Protein: 15

COMMENTS:

**Fig. 10**

30173  
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